

HAPPY VALENTINE'S DAY

February 2019

\$55/person • \$25 supplement for paired wines

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ZUPPA

Lobster Bisque

Butter-Poached Lobster,
Arugula Oil

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*Manzanilla Sherry, Bodegas Yuste "Aurora"
(Jerez, Spain)*

PRIMI

Gamberetti Piccanti

Housemade Squid-Ink Linguini,
Sautéed Shrimp, 'Nduja Cream Sauce

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*Cuvée Bianco, Castelfeder "Mont Mès"
(Trentino-Alto Adige) 2016*

SECONDI

Grilled Scottish Salmon

Roasted Fingerling Potatoes,
Picholine Olives, Red Wine Sauce

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*Verona Rosso, Tenuta Santa Maria "Pràgal"
(Veneto) 2016*

DOLCE

Poundcake

Fresh Berries, Limoncello Zabaglione

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*Muscat, Kourtaki
(Samos) NV*

O

ANTIPASTI

Beef Tenderloin Carpaccio

Horseradish Crème Fraiche

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*Brachetto d'Acqui, Malvira "Birbet"
(Piemonte) NV*

PRIMI

Oxtail Agnolotti

Housemade Agnolotti filled with
Braised Oxtail, Butternut Squash, Mascarpone;
Beef Consommé

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*Pinot Nero, Castelfeder "Glener"
(Alto Adige) 2016*

SECONDI

Rack of Lamb

Dijon & Rosemary Encrusted Half-Rack,
Red-Skin Smashed Potatoes

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*Cannonau di Sardegna, Neale
(Sardegna) 2014*

DOLCE

Chocolate Hazelnut Cheesecake

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*Montefalco Sagrantino Passito, Signae "Semèle"
(Umbria) 2012*

No Substitutions Please

We are sensitive to all allergies & dietary restrictions, including gluten sensitivity, and will adjust preparations when possible.
Please let your server know how we may best accommodate your needs.

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness